



CHICKEN NOODLE SOUP

- 1 Fryer Chicken
- 1 Onion
- 3 Quarts Cold Water
- 1 Tablespoon Chopped Parsley
- 1/2 Teaspoon Salt
- Dash Pepper
- 1/2 Cup Diced Celery
- 1/4 Cup Diced Carrots
- 2 Cups Noodles

DIRECTIONS

1. Cut chicken into quarts, place in a kettle with onion, celery and carrots.
2. Heat to boiling, and simmer until meat is tender.
3. Strain, reserving meat and broth.
4. Remove all possible fat.
5. To stock add the parsley, salt, and pepper.
6. Add chopped chicken and noodles.
7. Simmer for 15 minutes.